
CANDIED RHUBARB AND SYRUP

It's the quintessential answer to a question that's on the lips of every locavore this spring: "What in the heck am I going to do with all of this rhubarb?" The candied rhubarb and syrup will keep about 7 days refrigerated.

Ingredients:

2 ³ / ₄ C	Simple syrup, chilled (see House-Made Mixers section of our website)
1 inch	Fresh ginger root, peeled and thinly sliced
1	Small reed beet, cooked and peeled
2	Medium stalks rhubarb
1	Orange, sliced into wheels

Directions:

1. Combine the simple syrup, ginger and orange in an airtight container.
2. Cover and shake well.
3. Cut the beet into several slices and add it to the syrup.
4. Cut the ends of the rhubarb so that the stalks are a uniform length, and then chop into 1/4 -inch pieces. Add the rhubarb to the simple syrup mixture and gently stir.
5. Place the container in the refrigerator and stir a few more times over the next 24 hours so the beets bleed their color evenly.
6. Once the color is red enough, remove and discard the beets and ginger.

